



Cookery Demonstration  
Christmas Recipes  
with celebrity chef **Neven Maguire**



A gift from Neven



Welcome!

For me, cooking is all about using the best local, seasonal and Irish food.

Tonight's recipes are a selection from some of my most popular cookery school courses "Entertaining Made Easy" and "Christmas Made Easy". I hope you enjoy the dishes I cook tonight and that you will try them at home. You may be lucky enough to win them tonight!

If you have any questions about food please come up and ask me or my team. Thank you again for coming. Let's have a fun evening and a wonderful Christmas with lots of good food!



# Chestnut, Wild Mushroom and Bacon Soup

Serves 8-10

## Ingredients

50g (2oz) dried wild mushrooms

1 tbsp rapeseed oil

450g (1lb) peeled chestnuts, chopped (canned or vacuum-packed)

1 large onion, finely chopped

100g (4oz) piece rindless quality assured smoked bacon, finely chopped

1 tsp chopped fresh thyme

1.2 litres (2 pints) chicken or vegetable stock

200ml (7fl oz) cream

Maldon salt and freshly ground black pepper

Lightly whipped cream and snipped fresh chives, to garnish

## Method

Place the dried wild mushrooms in a heatproof bowl and pour 400ml (14fl oz) of boiling water to cover. Set aside for 20 minutes until they have plumped up. Drain the mushrooms and gently squeeze dry, reserving the soaking liquid.

Heat a large pan and add the rapeseed oil. Add the chestnuts, bacon, onion and drained wild mushrooms and sweat gently for 10 minutes until golden brown, stirring occasionally. Season to taste.

Add the thyme to the pan with the reserved soaking liquid and stock, stirring to combine. Bring to the boil, then reduce the heat and simmer for another 20 minutes. Stir in the cream and allow to heat through for 1 minute, then whizz with a hand blender until as smooth as possible. Season to taste and ladle into warmed wide-rimmed bowls. Garnish each one with a little drizzle of whipped cream and a sprinkling of chives. Serve at once.



# Buttermilk Brined Roast Butterfly of Turkey with Orange and Rosemary

Serves 6-8



## Ingredients

5kg (11lb) butterfly turkey or breast  
(bone out)

1 tbsp chopped fresh flat-leaf parsley

1 tsp chopped fresh rosemary

4 rindless smoked bacon rashers

### For The Citrus Harissa Butter

Zest of 1 Orange

Zest of 1 lemon

75g Softened butter

1 clove of garlic crushed

2 tsp harissa paste

1 tbsp chopped flat leaf parsley

2 tsp chopped thyme

### For The Buttermilk Brine

2 litres (3 ½ pints) buttermilk

3 tbsp Maldon sea salt (or kosher)

2 tsp freshly ground black pepper

2 oranges, thinly sliced

1 garlic bulb, separated into cloves  
and sliced

15g (1/2oz) fresh rosemary sprigs,  
roughly bruised

### For The Gravy

2 tbsp plain flour

1 small red onion, thinly sliced

1 tsp fresh thyme leaves

450ml (3/4 pint) turkey or chicken stock

## Method

Mix all the ingredients together in turkey bag for the buttermilk brine and add the turkey crown. Tie up the bag securely and place in the salad drawer at the bottom of the fridge for up to 2 days is best but at least 24 hours.

To make the butter beat the butter until soft and add in the harissa paste. Add in the zest of the lemon, orange zest, garlic, parsley and thyme. Beat until well combined and refrigerate until needed.

When ready to cook the turkey reheat the oven to 190C (375F), Gas mark 5.

Prepare the turkey crown, remove the turkey crown from the brine and drain off any excess liquid, then pat the skin of the turkey dry with kitchen paper. Gently loosen the neck flap away from the breast, pack the harissa butter right under the skin, this is best using gloves on your hands, rub into flesh of turkey well, then recover with skin and secure with a small skewer or sew with fine twine, then cover the top with the rashers.

Place the prepared turkey crown in the oven and calculate your time, 20 minutes per 450g (1lb) plus 20 minutes. The turkey crown will cook much quicker, so make sure to keep basting; you can cover with foil if it's browning too quickly. When cooked cover with foil to rest and keep warm. Drain away all but three tablespoons of the cooking juices and reserve. Skim all the fat from the cooking juices, then pour off all but three tablespoons juices from the roasting tin. Stir the flour into the pan residue and cook, stirring over a low heat until golden. Stir in the onion and thyme and then gradually pour in the stock, stirring all time. Bring to the boil, and let bubble for 2-3 minutes until thickened and the onion has cooked through. Season to taste and , then strain through a sieve and keep warm.

To serve, carve the turkey crown into slices and arrange on warmed plates with the roast potatoes and vegetables. Pour the gravy into a warmed gravy jug and hand around separately.





## Pine Nut, Cranberry and Apricot Stuffing

### Ingredients

- 1 large onion, peeled & diced
- 1 tbsp chopped parsley
- 1 tsp chopped sage
- 2oz pine nuts, toasted
- 6oz fresh white breadcrumbs
- 3oz butter
- 1 tbsp chopped dried apricots
- 1 tbsp dried cranberries

### Method

Melt butter in pan and cook onions for a few minutes until they soften. Add the herbs, apricots, cranberries and pine nuts. Mix well, and stir the mixture into the white bread crumbs, again mixing well. Now it's ready to stuff the turkey or you can wrap in buttered tin foil, roll into a large sausage shape and place in the oven to cook for approx 25 mins.

## Cranberry and Apple Chutney

### Ingredients

- 200 ml apple Juice
- 50g brown sugar
- 1 cinnamon stick
- 4 tbsp red wine vinegar
- 1 tsp allspice
- 1 tbsp port
- 1 eating apple, peeled & diced
- ½ bag cranberries

### Method

Put all the ingredients save the apple and cranberries in a stainless steel saucepan, bring to the boil and simmer for 15 minutes.

Add the apple and cook for a further minute until the apple is soft then add the cranberries and cook until they have burst and are cooked through. Pour into sterilized jars and allow to cool.





# Maple Glazed Ham

Serves 10-12

## Ingredients

5.25kg (11lb) leg of gammon (on the bone and skin on)

4 celery sticks, roughly chopped

2 onions, sliced

1 bunch of fresh thyme

1tbsp black peppercorns

## Glaze

200ml (7floz) Irish whiskey

200ml (7floz) maple syrup

2tbsp redcurrant jelly

2tbsp balsamic vinegar

1tsp ground allspice

1tsp whole cloves



## Method

Place the gammon in a large pan and cover with cold water. Leave to soak for at least 6 hours or overnight is best, and then drain. Weigh the gammon joint and calculate the cooking time, allowing 20 minutes per 450g (1lb) plus 20 minutes – a 5.25kg (11lb) joint should take about 4 hours. Place in a large pan, cover with water and bring to the boil, skimming off any scum. Add the celery, onions, thyme and peppercorns and return to the boil, then cover, reduce the heat and simmer until completely tender, occasionally skimming off any scum that rises to the top. If you aren't sure the gammon is properly cooked, check the bone end – it should come away freely from the gammon joint. Drain and leave until its cool enough to handle.

Preheat the oven to 180°C (350°F/gas mark 4). Carefully peel away the skin, leaving the layer of white fat intact. Using a sharp knife, score the fat diagonally to make a diamond pattern, being careful not to cut into the meat.

Place the whiskey in a pan with the maple syrup, redcurrant jelly, balsamic vinegar and ground allspice. Bring to the boil and simmer for about 10 minutes, until slightly thickened. Stud the ham with the cloves and place in a large roasting tin with a little water to prevent the bottom from catching and burning. Brush a layer of the syrup all over the ham, reserving the remainder. Cook for 1 hour, brushing over another layer of the glaze every 15 minutes, until it's all gone. Remove the cooked ham from the oven, transfer to a serving platter and leave to rest for 15 minutes.

Season to taste and set aside to allow the flavours to develop. To serve, carve slices from one side of the ham, cutting diagonally to achieve an even thickness. When you reach the bone, insert the knife at a flatter angle and slice across the top of the bone. Turn over the leg to carve slices from the other sides. Arrange on serving plates with spoonfuls of the pineapple salsa.





## MacNean Coole Swan & Orange Truffles

### Ingredients

100ml cream

250g (9oz) plain chocolate,  
broken into squares (at least  
70% cocoa solids)

25g butter

4 tbsp Coole Swan

Zest of 1 orange

### For The Coating

225g (8oz) plain chocolate,  
broken into squares (at least  
70% cocoa solids)

Cocoa powder, for dusting

Pistachio Nut Crumb

Toasted Desiccated Coconut

### Method

Place the cream in a pan bring to the boil. Reduce the heat, then whisk in the chocolate and butter until smooth and melted. Stir in the Coole Swan and transfer to a bowl. Leave to cool completely, whisking every 20 minutes so that the butter will be evenly distributed. Cover the bowl with clingfilm and chill for 2–3 hours, until set firm, stirring occasionally to prevent a skin from forming.

When the mixture is cold and set, use a melon baller to scoop it into 1.75cm (3/4in) balls. Make sure to dip the melon baller in hot water to give the chocolate mixture a better shape. Arrange on a baking sheet lined with non-stick parchment paper.

To make the coating, melt the chocolate in a heatproof bowl set over a pan of simmering water or in the microwave. Leave to cool a little, then dip the truffles in the melted chocolate and quickly roll in the cocoa powder. Place in the fridge to set.

To serve, arrange the truffles on a plate to hand around to guests while they are enjoying their coffee.

### COOK AHEAD

These truffles will keep well in the fridge for up to 1 week in an airtight container. They can also be frozen very successfully, but should always be left at room temperature to thaw out completely.







# Mulled Fruit Trifle | Spun Sugar

Serves 4

## Ingredients (Custard)

- 150ml milk
- 100ml cream
- 3 egg yolks
- A few drops of vanilla essence or a vanilla pod
- Level tablespoon cornflour
- 25g sugar

## Ingredients (Trifle)

- 150ml/¼ pint port
- 75g/3oz caster sugar
- 1 tsp ground mixed spice
- 1 tsp vanilla extract
- 1 x 500g bag frozen forest fruits
- 200g/7oz Madeira cake broken into chunks
- 500ml/½ pint whipping cream
- Chocolate curls to garnish

## Ingredients (Spun Sugar)

- 225g (8oz) caster sugar
- 1 tbsp powdered glucose

## Method (Custard)

Place the milk and cream in a heavy-based pan. Heat gently until almost boiling. While the milk is heating whisk together the egg yolks, cornflour, sugar and vanilla essence in a large heatproof bowl until thick and pale.

Pour the hot milk and cream mixture onto the egg mixture whisking well until smooth. Return to the pan and heat gently stirring until thickened. Leave to cool. Stir occasionally to prevent a skin forming on top.

## Method (Trifle)

Place the port, sugar, mixed spice and vanilla extract in a saucepan and bring to the boil. Reduce heat and simmer for five minutes until syrupy. Stir in the frozen forest fruits. Scatter the Madeira cake over the base of a 1.4 litre/2 ½ pint trifle bowl. Spoon over the forest fruits and syrup. Top with custard.

Whip the cream to form soft peaks. Place spoonfuls of cream on top of the custard. Chill for one hour before serving.

## Method (Spun Sugar)

Place the sugar, glucose and 250ml (9fl oz) of water into a heavy-based pan. Bring to the boil and then reduce the heat and simmer for 15-20 minutes until you have achieved a golden caramel colour. The sugar syrup should be a thick honey consistency but not too runny. It thickens a little as it cools so if it gets too thick, then simply heat it again and it will loosen fairly instantly.

Using a clean, small metal spoon and a knife-sharpening steel, dip the spoon into the caramel and lift it out again, then twist it around the steel to create some sugar curls, working very carefully as the caramel is extremely hot.





NEVEN MAGUIRE  
COOKERY SCHOOL



THE CHEF'S TABLE  
WITH NEVEN MAGUIRE

Neven is very excited to have opened his new cookery school. A cookery school has been a dream of Neven's for many years so it is a great achievement to finally see it come to life. The cookery school will appeal to everyone who enjoys cooking good food for friends and family. Bookings are now being taken for this year's courses.

Also hosted in the Neven Maguire Cookery School is The Chef's Table, where Neven and his team will cook dishes in front of guests offering an exclusive opportunity to see the Master and his team at work. The 'Chef's Table Experience with Neven' is available for groups from 10 to 20 people. Early booking is advisable.

For Cookery School course bookings or to book The Chef's Table, Call 071 985 3022.

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Image courtesy Paul Sherwood

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